



Our family have grown grapes in the Murray Darling region of Australia since 1909 and build on this experience to create fruit-driven attractive wines.

The grape selection and winemaking practices aim to highlight the fruit flavours with these wines.

THE GRAPE

Murphy Vineyards have selected, from their own plantings, Shiraz grapes of good sound quality which have displayed true varietal expression in the final wine.

THE VINTAGE

Following a warm growing period the grapes matured in early March with good colour and flavour.

Immediately after harvest the grapes were destemmed, crushed and pumped into tanks for fermentation.

Once fermentation was complete the skins were pressed and the wine transferred to French oak of varying age for maturation. After 8 months maturation the wine was blended and bottled.

THE WINE

The 2004 vintage shows lifted spice and plum on the nose and ripe, soft fruit on the palate with some subtle oak influences.

Alcohol:	13.8%
Acid:	6.4g/L
pH:	3.40
Sweetness:	Dry

THE FOOD

Drink now with hearty casseroles, roast meats and full flavoured cheeses.

Enjoy our Harvest

